

## PROCESS FOR THE PASTEURIZATION OF EGG WHITES

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Also published as:



NL6900028  
GB1217360  
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Abstract not available for IL31338

Abstract of correspondent: GB1217360

1,217,360. Pasteurizing egg whites. STAUFFER CHEMICAL CO. 24 Dec., 1968 [2 Jan., 1968], No. 61293/68. Heading A2D. Egg whites are preserved by raising their pH by 0.5-1.5 units above their natural pH; heating them to destroy natural catalase, e.g. to a temperature of 115-130 F., adding 0.01-1.5% by weight of a peroxide; and the pasteurizing by re- heating, e.g. to a temperature of 115-130 F. for 0.5-5 minutes. Following pasteurization, the egg whites are quickly cooled to 40 F. and catalase may be added to destroy the peroxide. The pH is raised by the addition of sodium, potassium, ammonium or calcium hydroxides, sodium carbonate, sodium phosphate, or mix thereof. The peroxide exemplified is hydrogen peroxide. The pH of the pasteurized egg whites may be readjusted to their natural level.